

THE MEXICAN VEGETARIAN COOKBOOK



PHAIDON

PEANUT MOLE



PEANUT MOLE

REGION: CENTRAL AND SOUTHERN MEXICO

COOKING TIME: 30 MINUTES

PREPARATION TIME: 30 MINUTES

SERVES: 4

2 cups (9 oz/250 g) peeled peanuts, toasted, plus extra to garnish

¼ medium onion, chopped

2 garlic cloves, peeled

2 tablespoons peanut paste or unsweetened peanut butter

2 tablespoons ground, lightly toasted morita chiles

2–3 cups (16 fl oz–1¼ pints/475–750 ml)

vegetable stock, reduced by half

⅓ cup (2¾ oz/75 g) butter, plus extra for the potatoes



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1 lb 2 oz/500 g potatoes, peeled and cut into large chunks
1 lb 2 oz/500 g sweet potatoes, peeled and cut into large chunks
parsley leaves, finely chopped, to garnish
 $\frac{1}{2}$ teaspoon ground, toasted árbol chile to garnish (optional)
sea salt
corn or wheat tortillas or crusty bread, sliced, to serve



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MELON HORCHATA

Put the peanuts, onion, garlic, peanut paste or peanut butter, morita chiles and half the stock in a food processor or blender, and blend to a smooth purée.

Melt the butter in a saucepan over medium heat, add the sauce, and cook, stirring, until it thickens, then add the remaining stock and simmer for a few minutes. Season with salt to taste.

If serving with vegetables, cook the potatoes and sweet potatoes in separate pans of boiling salted water, until cooked but still firm (or steam them). Drain well, cut round slices (or large cubes), and sauté in a frying pan or skillet with a little butter until golden.

Arrange the potatoes and sweet potatoes, alternating, on hot dinner plates. Coat with peanut mole, garnish with the chopped parsley, peanuts and árbol chile, if using, and serve accompanied with freshly made, warm tortillas or slices of crusty bread.

